

Appetizers

Mini Crab Cakes

Crab meat, onion, breadcrumbs, and seasoning topped with our house-made Cajun remoulade.

Fried Green Tomatoes

A southern classic with a crispy outside and a tangy inside.
Topped with a spicy house-made remoulade.

Rock and Roll Shrimp

Ten hand-breaded fried shrimp topped with a creamy rock and roll Asian-inspired sauce.

Pimento Cheese Fritters

A signature here at the Windsor. Crispy and gooey 4-cheese coated in breadcrumbs and a hit with a spicy, sweet pepper jelly.

Sample Platter

Pick three! Choose between six rock and roll shrimp, three pimento cheese fritters, fried green tomatoes, chicken bites, or two crab cakes.

Glazed Chicken Bites

Chicken Wrapped in Applewood Bacon, Dredged in Brown Sugar and Signature Spices

Salad

Traditional Caesar Salad

Crisp Romaine Lettuce tossed with House Made Croutons, Shredded Parmesan and Caesar Dressing.

Wedge Salad

Crunchy Wedge of Iceberg Lettuce, Topped with Bleu Cheese, Bacon and Ranch Dressing.

Windsor Salad GF

Spring Mix with Carrots, Tomatoes and Cucumbers topped with choice of Dressing:
Caesar, Balsamic, Honey Mustard, Blue Cheese or Ranch

Add Grilled or Blackened Chicken or Salmon

Entrée

Ribeye Steak GF

A juicy ribeye hand cut and seared to perfection served with two sides.

Suggested Pairing: Bonanza by Caymus \$15

Filet Mignon GF

Hand cut and bacon wrapped while searing the tender filet to perfection. Choice of two sides.

Suggested Pairing: Bonanza by Caymus \$15

Herb Chicken Pasta

Blackened or Classic Chicken Over Fettuccine Tossed in Creamy Garlic Sauce.

Suggested Pairing: Daou Chardonnay \$15

Crab Ravioli

Maryland Crab, Ricotta Cheese and Onion stuffed into an Italian Dumpling. Topped with a Creamy Tomato Sauce and Shredded Parmesan Cheese.

Suggested Pairing: Santa Marina Pinot Grigio \$10

Salmon GF

Blackened or classic salmon with white wine lemon beurre blanc served with wild rice or mashed potatoes and seasonal vegetables

Suggested Pairing: Santa Marina Pinot Grigio \$10

Vegetarian Bowl

Freshly sliced mushrooms, onions, bell peppers and tomato served with your choice of tofu, pasta or steak.

Suggested Pairing: Chehalem Chardonnay Unoaked \$12

Shrimp Scampi Pasta

Jumbo shrimp tossed with pasta in garlic, white wine, and parmesan sauce.

Suggested Pairing: Daou Chardonnay \$15

Bourbon Glazed Porkchops

Our bourbon glaze with a perfect balance of sweet and smoky flavor coats our porkchop after being grilled to perfection. Served with herbed rice or mashed potatoes and seasonal vegetables.

Suggested Pairing: Line 39 Pinot Noir \$8

Chicken Parmigiana

Lightly breaded chicken breast topped with fresh mozzarella and savory marinara served on garlic butter fettucine.

Suggested Pairing: Josh Red Blend \$12

Chicken Marsala

Juicy Chicken Cutlets in a Marsala Mushroom Wine Sauce Served with Mashed Potatoes

Suggested Pairing: Meomi Pinot Noir \$12

Pecan Crusted Grouper

Grouper filet roasted with our sweet, heat Horne family pecan crust and topped with our signature bourbon glaze. Choice of two sides.

Suggested Pairing: Batasilio Moscato \$12

Sides:

Five Cheese Mac 'n' Cheese	Mashed Potatoes
Seasonal Rice	Baked Potato
Green Beans	Vegetable Medley
Broccoli Parmesan	

Desserts

New York Cheesecake

Strawberry Compote, Blueberry Compote, Chocolate Sauce or Cherry Compote

\$.75 upcharge for toppings

Crème Brulee

Death by Chocolate Cake

13th Colony Bourbon Chocolate Pie

Peach Cobbler

Vanilla Bean Ice Cream

Sunday Brunch

Georgia Peach Pancakes

Fluffy Golden Pancakes topped with Warm Sweet Georgia Peaches, Candied Pecans, and Whipped Cream.

\$14

Biscuits & Gravy

House-made Biscuits Drowned in Sausage Gravy.

Add an Egg Cooked Your Way for \$2

\$12

Croissant Sandwich

Toasted Buttery Croissant with 2 Scrambled Cheesy Eggs, and Choice of Turkey, or Bacon.

Served with Hashbrowns.

\$12

Shrimp & Grits

Creamy Grits w/ a Touch of Sweetness, topped with Diced Tomatoes, Shredded Cheddar Cheese, and kicking Blackened Shrimp.

\$16

The Capone Burger

Bacon, American Cheese, Ketchup, Mayo, and Fried Egg. Served with Choice of Fries.

\$15

Cooked To Order Omelet

3 Fluffy Eggs Folded into Your Choice of Bell Peppers, Onion, Tomato, Mushroom, Jalapenos, or Cheese and a Choice of Ham or Sausage. Served with Grits and Toast.

Multiple Meats Additional \$2

\$17

Fried Green Tomato BLT

Crispy Applewood Smoked Bacon, Lightly Breaded Juicy Tomato and Leaf Lettuce on Fresh Toasted Bread w/ Cajun Remoulade. Served with Hashbrowns.

\$14

Flounder Po-Boy

Crispy Fried Flounder, Juicy Tomato and Leaf Lettuce w/ House Made Tarter. Served with Fries.

\$14

Southern Fried Chicken

2 Pieces of Crispy Fried Chicken served with Creamy Macaroni and Cheese.

\$15

Sides:

Applewood Smoked Bacon (2pc) \$3
Turkey Sausage Links (2pc) \$3
Hashbrown \$3
One Egg Cooked Your Way \$2

Sausage Gravy \$4
Bread (White Toast, Wheat Toast or Biscuit) \$2
Pork Sausage Patty (2pc) \$3
Grits \$3